Charte de restauration durable

Philosophy and values

As a major economic, social, tourism and cultural player in the Montreux-Riviera region, the Montreux Jazz Festival has a responsibility to promote sustainable development. As a member of Swiss Top Events, the Festival also aims to put its expertise and capacity for innovation to work in creating festivals that are more sustainable and respectful of their surroundings. Nearly 250,000 visitors attend the Festival every year, enjoying a breathtaking setting, concerts renowned for their acoustics and numerous free stages. Through its ambitious programming choices, musical diversity and high standard of hospitality, the Montreux Jazz Festival provides a privileged setting for artists and audiences alike. It is therefore essential for the Festival to protect this ecosystem, nestled between Lake Geneva and the Alps and just a stone's throw from the Lavaux vineyards.

Objectives of the charter

Food stalls are an integral part of the festivalgoers' experience, each contributing diversity, quality and authenticity to the overall offering, while also playing an essential role in funding the Festival. Beyond providing food on site, stalls are a powerful lever for reducing the Festival's carbon emissions. As in other areas such as transport, infrastructure and music production, the Montreux Jazz Festival wishes to seek, develop and share solutions with all partners to limit its environmental impact. In this context, a sustainable catering charter for stalls, service providers and caterers forms the basis of a carbon-emissions reduction strategy for the years ahead. The Festival expects its partners to contribute to these efforts in line with the four main areas set out in this charter.

Actions and measures

1. Products and menus

When developing each stall's offering and sourcing strategy, the Montreux Jazz Festival asks stallholders to:

- Offer at least one vegetarian option and limit the use of meat.
- Prioritise local, seasonal and organically farmed products.
- Limit highly processed food products and favour high-quality foods bearing a recognised label (Bio Natur Plus, Bio Suisse Bud, etc.).
- Offer dishes and/or meals at affordable prices accessible to everyone, while maintaining the best possible value for money.
- Share with the Festival a list of suppliers and the origins of the products.

2. Resource management

In the day-to-day operation of the stall, including the management of food supplies and material resources, the Montreux Jazz Festival asks stallholders to:

- Control water consumption by not letting water run longer than necessary and promptly reporting potential leaks to avoid waste.
- Control energy consumption by choosing equipment with low electricity consumption and accurately anticipating power requirements.
- Minimise transport between off-site locations (suppliers, laboratories, warehouses, etc.) and the Festival site.

Fondation du Festival de Jazz de Montreux
Avenue Claude Nobs 5 1820
Montreux

Département Food & Beverage
+41 21 966 45 19
restauration@mjf.ch

3. **Waste and food waste**

When designing the stall concept and during its day-to-day operation, the Montreux Jazz Festival asks stallholders to:

- Combat food waste by offering appropriately sized portions and using versatile ingredients across different menu items.
- Find alternatives to single-use plastics by using bulk packaging and avoiding individually wrapped products and plastic bags. Single-use plastics have been prohibited on site since the 2024 edition.
- Replace disposable plastic tableware with sustainable (cardboard, wood, plant-based plastic, etc.) or compostable alternatives.
- Reduce waste by limiting disposable items and buying in bulk. The best waste is the waste that is never produced.
- Follow the Festival's sorting instructions and use only the waste-sorting and recycling areas set up by the Festival. The instructions will be explained in an accompanying document shared before the Festival.

4. **Transparency**

In the service and welcome provided to festivalgoers, the Montreux Jazz Festival asks stallholders to:

- Comply with the hygiene regulations in force at the Festival site, as defined by the Cantonal Office of Consumer Affairs.
- Clearly and prominently inform customers about food origins, potential allergens and prices, particularly staff prices, which must be displayed at the order counter.
- Comply with Swiss labour laws and act as a socially responsible employer towards stall staff.
- Provide exemplary customer service worthy of the Festival's exceptional hospitality tradition, keeping waiting times short and maintaining a professional, welcoming attitude.
- Make staff aware of this charter, hygiene and sorting measures, and the rules in force at the Festival (festivalgoer charter, Angela, etc.).

This charter is an integral part of the stall selection process and forms part of a consistent approach to the site's sustainable development with long-term partners.

Stalls will be audited during the Festival to monitor progress and compliance with the measures above. The results will affect decisions on renewing the offering.

Stallholders must provide the Festival organiser with the following information and data:

- Complete a form detailing consumption of goods (foodstuffs, disposable tableware and consumables) during the Festival.
- A list of suppliers and the origins of their products.